



Tested Foods

The Tribune Institute

Tested Tools



How It Works If a Lamp Socket Is Your Omnipresent Ice Man

The "Frigidaire" Is Just That, Ideal Refrigeration With Low Running Costs

By RALPH K. POTTER, Tribune Institute Engineer

UT won't the cost for electricity to operate it be so much more than the cost of the average householder being introduced to the automatic electric refrigerator.

"Not so," the electric motor tells after a long and varied test upon the Frigidaire, a highly developed household unit of the type that is used by wire."

The real expense, like that of the modern radio outfit, is in installation, and not in the subsequent upkeep. All the advantages of a freezing chamber for ices and creams, and regular temperatures in the food compartments, little moisture in the circulating air, sanitation and ice man or drip pan are available at a cost per hour for electricity approximately one-fifth that of the familiar electric iron.

By actual experiment it was found that at a 10-cent rate for electricity ten pounds of ice cubes could be made in the freezing chamber, a gallon of unpalatably warm beverage cooled to a freezing temperature within an hour, and the contents of the food compartments kept at an average temperature of 45 degrees for 26 cents a day. Making more ice would, of course, increase the cost, and making less than ten pounds would bring it below this figure. A monthly bill of about \$8 for electricity should cover maximum service with ten pounds of ice a day—granted proper treatment.

Care Needed for Best Results

While the automatic devices hid in with the refrigerating elements behind the skirts of the lower cabinet are largely responsible for the proper operation of the Frigidaire, there are a few simple precautions which the housewife should observe for best results. Some foods require low temperatures for proper preservation, while others will remain fresh in the upper compartment of the cabinet.

As is brought out in the accompanying illustration, the wrong distribution of food in any refrigerator may be responsible for unusually high temperatures. This applies to the ordinary ice box also, but is doubly important in a refrigerator of the mechanical type, where temperatures are quite a bit colder than those of the average ice-cooled refrigerator.

Beneath the chilling chamber is a damper which controls the circulation of air through the food

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To Make Cold Lamb a "Company" Dish

WHEN company drops in for luncheon, and all you have in the house is a bit of cold lamb left from last night's roast, don't let that worry you. You can make cold sliced lamb the most tempting of "company" dishes, especially for those hot days, by serving with it a delicate Mint Jelly.

Envelope Knox Sparkling Gelatine, 1 cup cold water, 1/2 teaspoon salt, 1 cup sugar, 1/2 cup finely chopped mint leaves.

Makes five individual servings.

Soak gelatine in cold water five minutes, and dissolve in syrup made by boiling sugar and vinegar five minutes. Add salt and paprika, (color green, —if desired), then add mint leaves. Let stand five minutes, strain into small wet molds and chill.

*Knox Sparkling Gelatine is specified because of exceptional purity.

The Grand Prize

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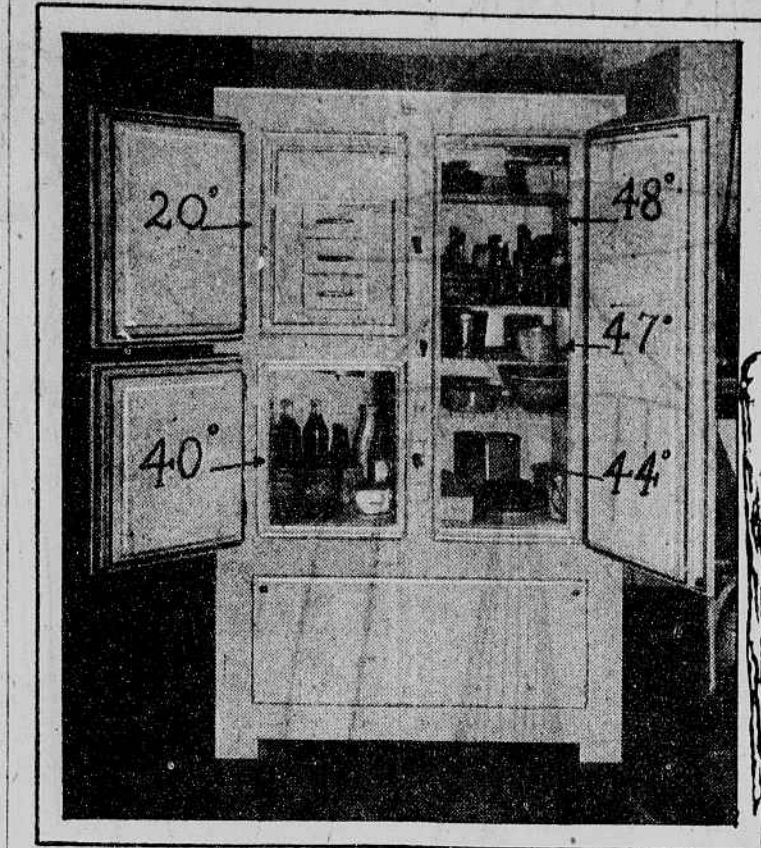
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Keeping Beds Clean and Cool

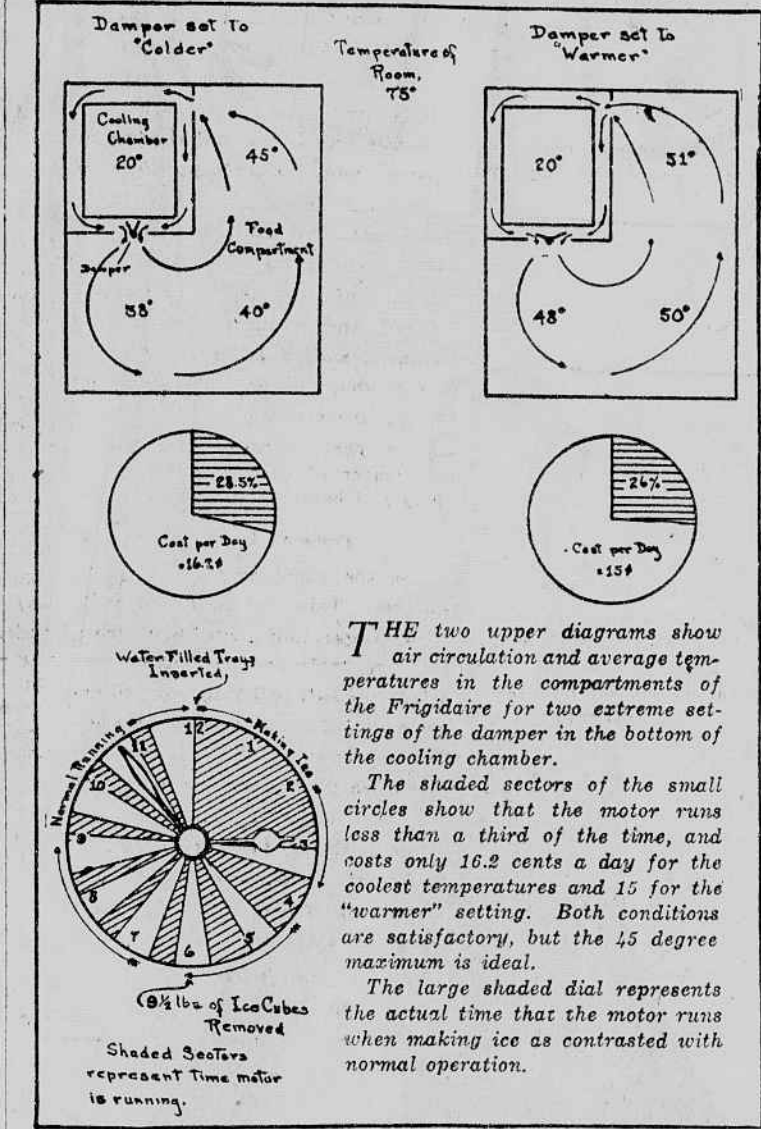
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The Right Way
to fill a refrigerator, showing good circulation and consequent low temperatures; also different foods in their proper places.



THE two upper diagrams show air circulation and average temperatures in the compartments of the Frigidaire for two extreme settings of the damper in the bottom of the cooling chamber.

The shaded sectors of the small circles show that the motor runs less than a third of the time, and costs only 16.2 cents a day for the coolest temperatures and 15 for the "warmer" setting. Both conditions are satisfactory, but the 45 degree maximum is ideal.

The large shaded dial represents the actual time that the motor runs when making ice as contrasted with normal operation.

burden, may be a most considerate and reliable sort of fellow and still be the source of sorrow. (And rushing home to empty the ice pan is a chronic irritation to the housekeeper.) When a warm night has seemingly made a mole hill out of the mountain of ice he lugged in yesterday, he is certain to be late with a fresh supply, because there is a long list waiting with ice boxes open before he reaches you.

In the meantime the ice may have dwindled so completely that the food compartment temperatures begin to rise and the hibernating bacteria awaken to start their onslaughts on the perishables. Wrapping the ice in newspapers may prolong its existence until the ice man arrives, but it is a great injustice to the box to expect efficient operation under such a handicap. Ice cools the contents only when it is melting.

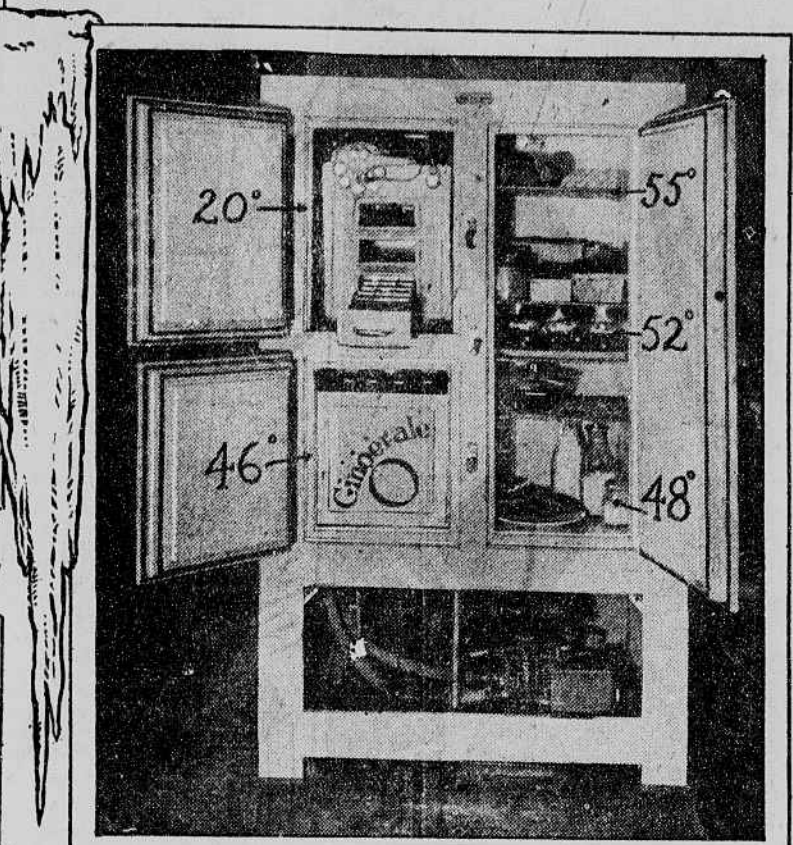
In the case of the mechanical refrigerator there is no ice man to wait for nor brimming drip pan to empty. Constant, low temperatures are maintained in the cabinet, with the result that food spoilage is much less apt to occur. Well kept foods mean an actual saving in money and an insurance of health.

Much of the natural ice used in a box contains foreign matter that accumulates in the drain pipe or corners of the chamber and is liable

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to result in disagreeable odors or prove a source of contamination. In contrast to this the ice cubes frozen in the Frigidaire freezing trays may be of the finest bottled waters if desired. Even cubes from the ordinary tap water will be as pure and pleasant to taste as the water itself.

The Wrong Way
to "stuff" a refrigerator, showing circulation cut off, resulting in higher temperatures because Policeman Thermostat controlling the motor is cut off from the cries for help from the warming food compartments.



THE housekeeper may bow her head to the earth, figuratively speaking, before this refrigerator, but she will not need to do it literally as with many types, for the refrigerating unit, stored beneath the food compartments, lifts them twenty-five inches from the floor. Other notable points in construction are the porcelain steel lining with rounded corners; live rubber rolls that effectively seal the doors — unless you forget to close them; and the carefully balanced parts of the refrigerating unit which result in quiet running.

Some Special Stunts Not Expected of Refrigerators

Discovered by Edna I. Sparkman, Domestic Scientist

BENEATH the freezing chamber where the chilled air enters is the coldest part of the food compartment and the most suitable, therefore, for the storage of milk, butter, desserts, which are to be chilled but not frozen, bottled beverages, etc.

To the right of this can be placed fresh meats and eggs. On the middle shelves of the right-hand compartment are placed leftovers (which should, by the way, be covered to prevent their drying out) fats, oils, mixed sauces, etc. Fruits and vegetables will keep best in the warmer region at the top of this compartment.

Ice Cubes and Chilled Beverage
Ice that can be made either from

and a blindfolded jury unanimously voted that those kept in the pods were the sweetest, the covered peas had a fairly fresh flavor but lacked the sweetness of the first lot. The uncovered samples were lacking in both flavor and sweetness.

Fresh meats can be preserved in prime condition longer than in the average icebox, provided they are properly covered to prevent drying out in the moisture-free air of the mechanical refrigerator.

Ice Cubes and Chilled Beverage
Ice that can be made either from

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An Intelligent Understanding of Your Electrical Refrigerator Ensures Perfect Service

the ordinary tap water or special bottled varieties comes from the trays in shapely cubes that fit comfortably into a tumbler. Twenty-four of these cubes can be made in each of the three trays within a period of five to seven hours. At the end of this time the trays are removed and inverted under running cold water until the cubes may be slipped from the molds.

Unexpected guests during the warm summer days may be served with ice cold drinks even in the event that there are no ice cubes on hand. More than a gallon (three trays full) of such beverages as lemonade or punch can be cooled from tap water temperature to the freezing point within an hour, while one panful (six cupfuls) may be cooled to this temperature within thirty minutes. Six cupfuls of boiling hot tea can be chilled to "freezing" within forty minutes after the steaming liquid has been poured into the tray. The three trays would cool a gallon in 1.5 hours. The trays can be more easily handled when filled, and the cooling time will be shortened somewhat if the heavy metal cube molds are put in place for the emergency cooling.

Points on Frozen Desserts

Any mixture may be frozen in the extreme cold of this refrigerator chilling chamber, but after trying different combinations we came to the conclusion that those having air beaten into them were smoothest and most satisfactory. The unbeaten mixtures were more or less crystalline, depending upon the amount of stirring and the richness of the ingredients.


The Best of the Tested Recipes

A delicious strawberry mousse made as follows was frozen in the Frigidaire: One cupful of berry pulp, one-quarter cupful of sugar, three-quarters of a cupful of cream (whipped) and a few drops of lemon juice.

A portion of this was placed in paper mousse cups, which are very convenient for serving, and within two hours after being set in the trays the mixture was solid. The remaining one and one-half cupful was placed in a pan two inches deep and set in a tray for four hours, after which it was ready for serving.

Pineapple sherbet of a particularly smooth texture was made according to the following recipe: One and one-half cupfuls of water, one-half cupful of sugar, one-half teaspoon-

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